



Stationary Hors d'oeuvres

Cucumbers, Mixed Peppers, Baby Carrots, Celery & Tomatoes
Asiago Dressing \$160

Parmesan & Black Pepper Popcorn
Brown Butter \$55

Spinach Dip
Tortilla Chips \$75

Creamy Cheese, Orange Marmalade & Sriracha Dip
Flaky Crackers \$95

Raspberry & Brandy Baked Brie, Brown Sugar Pie Crust
Wheat Crackers \$75/\$95

A Selection of Imported Cheese & Honeycomb
Winter Fruit & Crackers
\$165/\$195/\$225

Genoa Salami, Molinari Pepperoni, Capicola & Aged Provolone Board
Grain Mustard, Caper Berries, Tuscan O.O., Baguette & Pretzel Bread \$325.00

Pick Up Snacks

Roasted Curry Chickpeas
Pepper Flakes \$65

Roasted Green Olives, Crushed Fennel Seeds
Thyme \$55

Old Bay Cheese Straws
Asiago \$1.75

Amish Blue Stuffed Olives
Fried Shallot Flakes \$1.75

Passed Hors d'oeuvres

Arugula, Havarti & Cranberry-Pepper Jelly Grilled Cheese
Peach Bourbon Butter

Caramelized Pear, Onion & Gorgonzola
Tartlets

Tzatziki Baked Potatoes, Pesto Butter
Crispy Red Peppers

French Onion Soup Boules
Gruyere & Brioche

Peking Duck Spring Rolls
Plum Sauce

Panzer & Vegetable Tikka Masala
Phyllo

Four Cheese Risotto Arancini
Vodka Sauce

Bacon Wrapped Medjool Dates
Bamboo Picks

Roasted Garlic & Whole Milk Ricotta Flatbreads
N'Duja

Griddled Chicken Apple Sausage Skewers
Cinnamon Mustard Cream

Smoked Salmon Mousse, Pumpernickel
Caper Onion Marmalade

Quesadillas

Shaved Brussels Sprouts, Vermont Cheddar & Sundried Tomatoes
Java Rubbed Chicken, Smoked Gouda & Barbecue Onions
Tequila Lime Shrimp & Pepper Jack, Chipotle Sour Cream
Lamb Merguez Sausage, Portuguese Castelões Cheese & Castelvetrano Olives
\$42 per dozen (above selections)

Louisiana Shrimp Skewers
Hot Sauce & Lemon

Tuna Tataki, Sweet Soy Sauce & Pickled Ginger
Rice Crackers

Sofrito Braised Pork Tacos, Shredded Purple Cabbage
Tomatillo Salsa

Chorizo Empanadas
Candied Jalapeno Crema

Beef Satay, Yakitori
Thai Peanut Sauce

Wagyu Beef Dogs
In a Pastry Blanket, Brown Mustard

Sliders
Sambal Baby Bellas & Pickled Cauliflower Ketchup
Country Fried Chicken, Sausage Gravy
Balsamic Pork Paillards, Parmesan & Marsala Poached Tomatoes
Buttery Steakhouse Burgers, Provolone & Banana Pepper Spread
\$45 per dozen (above selections)

Short Ribs Wrapped with Bacon
Fig Balsamic Glaze

Ritz Cracker Crusted Crab Cakes
Mustard Remoulade
\$54 per dozen

Bourbon Brown Sugar Rubbed Lamb Chops
Dijon Drizzle
\$96 per dozen

Plates/Bowls/Spoons & Forks

(one bites on little dishes and vessels)

Gnocchi Gratin, Roquefort

Breadcrumbs

Potato & Cheese Pierogis, Sautéed Onions

Apple Purée

\$48 per dozen (above selections)

Beef Wellingtons, Mushroom Duxelles

Bernaise Sauce

Bacon Fat Searched Scallops

Grain Mustard Crème Fraiche

Maple Glazed Veal Meatballs

Flispeiz & Milk-Soaked Sourdough

\$60 per dozen (above selections)

Suggested Winter Cocktails

Blushing French Rose 75 (champagne/gin/elderflower/rose lemonade)

Pecan Old-Fashioned (pecan flavored vodka/brown sugar cubes/bitters/club soda)

Brandy Crusta (cognac/orange curacao/maraschino liqueur/bitters/lemon/sugar)

Spiced Car (Japanese whiskey/triple sec/yuzu juice/honey/shichimi togarashi)

Crackjack (vodka/cranberry/pumpkin spice/oj simple syrup/rosemary)

Fa La La Lillet (lillet rose/tonic/lemon twist)

Flavored Waters

Smashed Cranberry & Cinnamon Stiek

Orange & Clove